



TASTING ROOM MENU

STARTERS

- Bavarian Pretzel** 13
served with sweet bavarian mustard
- Asiago Bruschetta** 12
tomatoes, peppers, onions, herbs, olive oil, and asiago served over french baguette
- Bacon Wrapped Scallops (GF)** 21
four scallops wrapped in apple-wood smoked bacon and served with horseradish sauce
- Shrimp Cocktail** 16
5 cooked, chilled shrimp and cocktail sauce
- Avocado Toast** 14
guacamole, sun-dried tomato, goat cheese, arugula, and balsamic glaze atop toasted rye
- Crab Dip (GF)** 18
served with tortilla chips
- Buffalo Chicken Dip (GF)** 15
served with tortilla chips
- Farm Fresh Deviled Eggs (GF)** 14
whole grain mustard filling topped with spicy bacon jam and pickled shallots
- Hummus Platter** 14
topped with olive oil and paprika, served cucumber, carrots, peppers and toasted pita chips
- Loaded Fries** 12
topped with house queso sauce, bacon crumbles, chives & sour cream
- Seafood Bisque** 8 | 12
served with toasted crostini

MEATS 16

- served with dried figs, baguette, olive oil, and grapes
- Classico Prosciutto (Italy)**
16-month aged, salty, nutty
- Spiced Chorizo (Spain)**
smoked pork sausage, paprika, spice, honey
- Soppressata Friuli (Italy)**
semi-sweet salami, full-bodied, subtle bite

CHEESES 16

- served with marinated olives, walnuts, and grapes
- Truffle Tremor Goat (California)**
notes of black truffle, florals, herbs, and shiitake mushroom
- Drunken Goat (Spain)**
semi-firm, cured in red wine, sweet, smooth, mildly fruity
- Old Quebec Cheddar (Canada)**
2-year aged, crumbly with an acidic aroma and sharp finish
- Whiskey Cheddar (Ireland)**
sheep and cow blend, creamy, woody, nutty, undertones of irish whiskey
- Noord Gouda (Netherlands)**
4-year aged, tangy, crunchy, butterscotch finish
- Gruyere (Switzerland)**
rich, creamy, woody, slightly nutty
- Manchego Sheep (Spain)**
60-day aged, firm, compact, buttery, creamy, slight piquancy
- Burgundy Triple Cream (France)**
rich, creamy, strong pungent aroma

SALADS

- Add: Chicken or Pulled Pork for \$6
Shrimp for \$8
Fried Fish for \$12
- Sweet Chili Chicken** 16
breaded chicken served atop boston lettuce with sprouts, carrots, cucumbers and tossed in sweet thai chili sauce
- Jersey Peach (GF)** 16
arugula topped with preserved peaches, goat cheese, walnuts, and raspberry vinaigrette
- Chicken Caesar** 16
marinated chicken breast atop crisp romaine lettuce with parmesan cheese and house-made brioche croutons
- Caprese (GF)** 13
roma tomato, mozzarella, basil, olive oil, balsamic glaze
- The Willow** 16
crisp romaine tossed in a greek-style feta dressing and topped with olives, marinated artichoke hearts, tomatoes, cucumber, carrot, and house-made brioche croutons

SANDWICHES

- Deviled Crab** 18
deep fried and served on a brioche roll with tartar sauce, lettuce, tomato, fries and coleslaw
- Fish Sandwich** 17
north atlantic yuengling-battered haddock on a brioche roll with tartar sauce, lettuce, tomato, fries and coleslaw
- Grilled Cheese & Tomato Bisque** 16
whiskey cheddar on rye bread with homemade tomato bisque and fries
- Smash Burger** 17
two black angus beef patties, smashed with onions, topped with cheddar cheese & house mac sauce on butter-toasted brioche, pickles on the side
- Honey-Mango Pulled Pork** 16
16-hour smoked honey-mango bbq on a pretzel roll with fries and coleslaw
- Spicy Chicken Sandwich** 16
served on a brioche roll with sriracha mayo, lettuce, pickles, fries and coleslaw
- Willow Burger** 19
angus beef on a pretzel roll with sprouts, guacamole, tomato, sriracha mayo, romaine, cheddar, fries and coleslaw
- Curry Chicken Salad Sandwich** 16
chicken, celery, onion & red grapes served on romaine in folded grilled pita

KIDS

- Chicken Fingers And Fries** 11
- All Beef Hotdog and Fries** 11
- Chips and Guacamole** 10

ACCOMPANIMENTS

- | | | | | | |
|------------------|---|--------------|---|-----------------|---|
| Walnuts | 3 | Turkish Figs | 4 | French Baguette | 4 |
| Marinated Olives | 3 | Grapes | 4 | Extra Condiment | 1 |
| Fries | 6 | Queso Dip | 4 | or Dressing | |

WILDE COCK 32

COMBO BOARD

select any combination of three meats or cheeses, served with marinated olives, walnuts, dried figs, baguette, olive oil, and grapes. add additional meats and cheeses for \$6 per item

One Check Per Table | Cake Plating \$2.50 Per Person
Consuming undercooked meats may increase your risk of food-borne illness.

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